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Title

The process for obtaining vinegar from white wine fermented in walnut shell (*Juglans regia* L.)

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Description

The invention relates to the food industry, and in particular

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to a method of acetic acid fermentation of white wine vinegar using a filler made from walnut shells. In the proposed method, according to the invention, the walnut shell is washed and dried at a temperature of $T=+32\pm 2$ ° C for 48 hours. The resulting filler is soaked in a starter culture in a ratio of 1: 3, which consists of raw wine vinegar, for 48 hours at a temperature of 20 ± 2 ° C, to implant the acetic bacteria on the filler surface. After aging, the sourdough is drained and replaced with white wine in a ratio of 1: 4 to carry out acetic acid fermentation.

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3